

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	10	10 / 18 / 2018		Winchell's - Kiosk	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>			10:30am	12:30pm	Denny's of Guam, Inc.	
Investigation				SANITARY PERMIT NO.		LOCATION (Address)	
Other:			A	180001071		Micronesia Mall (Inside Payless Market) Dededo, Guam	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Retail				1	637-1200	1	2
				No. of Repeat Risk Factor/Intervention Violations			
				N/A			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	<input checked="" type="checkbox"/> OUT N/A N/O	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source			6
10	IN OUT N/A <input checked="" type="checkbox"/> N/O	Food received at proper temperature			6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated			6
12	IN OUT <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			6
14	IN OUT <input checked="" type="checkbox"/> N/A	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper cooking time and temperatures			6
17	IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper reheating procedures for hot holding			6
18	IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper cooling time and temperature			6
19	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures			6
20	IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>	6
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking and disposition			6
Consumer Advisory					
22	IN OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	IN OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	<input checked="" type="checkbox"/>	Thermometer provided and accurate	<input checked="" type="checkbox"/>		1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
Proper Use of Utensils					
40	<input checked="" type="checkbox"/>	In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use	<input checked="" type="checkbox"/>		1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person In Charge (Print and Sign)

Allan Bago

Date: 10/18/2018

Follow-up (Mark one): ☒ YES ☐ NO

Follow-up Date: 10/25/2018

DEH Inspector (Print and Sign)

J. Cruz

Department of Public Health and Social Services
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ESTABLISHMENT NAME Winchell's - Kiosk		LOCATION (Address) Micronesia Mall (Inside Payless Market) Dededo, Guam	
INSPECTION DATE 10 / 18 / 2018	SANITARY PERMIT NO. 180001071	PERMIT HOLDER Denny's of Guam, Inc.	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Curry soup/right warmer	185.5		
Clam chowder/left warmer	198.5		
Ham sandwich/chiller	45.0		
Turkey sandwich/counter	71.5		
Ham & Cheese sandwich/counter	72.0		
Ham & Cheese sandwich/counter	70.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted based on complaint #18-143 regarding raw bacon found in a sandwich. No evidence to support the complaint was observed at time of inspection. Previous inspection conducted on 2/7/13 (0/A).	
	The following was observed:	
#8	No hot water provided for hand wash sink.	10/18/18
	Hot water shall be provided to promote proper hand wash hygiene.	
#20	Multiple potentially hazardous foods cold held above 41 degrees Fahrenheit (Ham sandwich, Turkey sandwich, & ham and cheese sandwich)	Cos
	All PHF/TCS foods shall be held at 41°F or below to prevent pathogen growth.	
	*All sandwiches were discarded.	
#33	No thermometer provided for chiller.	Cos
	Thermometer shall be provided to ensure proper temperature monitoring.	
#35	Multiple flies present in establishment.	11/18/18
	Insects shall be controlled to prevent contamination.	
#38	Wiping cloths not stored in sanitizing solution.	11/18/18
	Wiping cloths shall be stored in sanitizing solution when not in use to prevent pathogen growth.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <u>Allan Basto</u>	Date: <u>10/18/2018</u>
DEH Inspector (Print and Sign) <u>J. CRUZ</u>	Date: <u>10/18/2018</u>

